



ADMO

LES OMBRES

QUAI BRANLY

ALAIN DUCASSE AND DOM PÉRIGNON PRESENT ADMO:
A UNIQUE EPHEMERAL RESTAURANT IN PARIS DESIGNED
WITH ALBERT ADRIÀ. THIS COLLABORATION IS BUILT
AROUND A DIALOGUE BETWEEN CULTURES, UPON A QUEST
FOR HARMONY IN BRINGING MULTIPLE TALENTS TOGETHER.
FOR 100 DAYS UNTIL MARCH 3RD.

Since November 9th, the buzz of excitement in Les Ombres has been reminiscent steady twinkling of the Eiffel Tower that illuminates the dining room each evening. The ADMO ephemeral restaurant project, initiated a few months ago by Alain Ducasse, has taken off. It will close its doors on 3 March 2022.

Dialogue is at the heart of the **ADMO** project. Dialogue between talents, dialogue between cultures, dialogue with nature. *“The idea is to show that cuisine transcends borders and to succeed in creating a European cuisine,”* says Alain Ducasse. *“We’re looking to combine our different talents to go above and beyond things that were done before. The challenge is to turn the tables. This unique line-up will definitely take this project to the highest level.”*

The chosen location, **Les Ombres** sat high atop the **Musée du Quai Branly – Jacques Chirac**, is like a capsule floating above Paris, isolating guests from the hustle and bustle of the city. Feeling the vibrations offered by the five talents through concentration, barely disturbed by the capital’s beauty.





Albert Adrià, Alain Ducasse, Romain Meder, Jessica Préalpato, and Vincent Chaperon are hard at work, never at a loss for harmony. The project gathers a wealth of expertise around them, almost 90 people helping to set up the precise mechanics of this experience. **Albert Adrià's** most loyal Spanish collaborators mingle with teams assembled by **Romain Meder** and **Jessica Préalpato**, creating a cosmopolitan cuisine in the heart of Paris. This great team really brings the experience to life!

Chef **Romain Meder** and pastry chef **Jessica Préalpato** have worked together for a long time. **Alain Ducasse**, who brought them together several years ago, nurtures them with his benevolent yet demanding eye. He expects delicacy in an explosion of powerful flavours from this sensitive and committed duo. For Romain and Jessica, the ingredients are front and centre, the purest expression of the combined *savoir-faire* of architects and nature. They define and guide the creative process.

Spanish chef **Albert Adrià** contributes a complementary dimension to this trio. He travelled to Paris from Barcelona with collaborators and desire. When he is not in the kitchen experimenting, he is immersing himself in the French capital, eating in a diversity of restaurants, taking long early morning walks to explore this city whose intimate shifts he learns to sense. The man remains discreet, pensive, despite his palpable intensity. He relishes the chance to be part of this singular adventure as a guest of **Alain Ducasse**, France, and Paris too. For several weeks now, **Albert Adrià** has summed up in one word the creative focus he intends to pursue: a 'liturgy'. ***"We'll be working together to create a unique style that fuses our two worlds. And that's how we'll be able to offer what has always been our aim. A true experience."*** The sequence of dishes, the structure of the menu, the surprise sparked by each creation, the succession of emotions they awaken is at the heart of his approach.

Vincent Chaperon, from the world of winemaking, rounds out the team. In 2019 he became **the 7th Dom Pérignon Chef de Cave**. With his intense and focused gaze, Vincent is both enthusiastic and keenly aware of the responsibility that being part of this creative endeavour entails. He brings the latest iteration of the Dom Pérignon aesthetic ideal:

Dom Pérignon Rosé Vintage 2008. It took no fewer than 13 years of elaboration before revealing this champagne now. With this new Rosé vintage, Vincent postulates an inspiration that pushes limits to achieve an ideal harmony in the champagne. He perfectly recognises what is at stake in this confluence, this conversation between tastes and cultures. ***"The challenge is all about listening to and understanding one another, having a real dialogue. I think the keyword is dialogue. It's the heart of the project."***

The presence of **Dom Pérignon Rosé 2008** is essential, contributing a fresh element to the construction of the collaboration. Presenting this vintage was an obvious choice. Vincent Chaperon explains, ***"Regardless of the year, Dom Pérignon Rosé is always an experiment, always a challenge, always new, always about going further. It's about making a red wine in Europe's northernmost winemaking region. You have to accept the rarity, the difficulties and meticulous precision. You have to seek out new techniques and new ideas. You have to push the limits of the assemblage because you have to balance the power and depth of the red wine within the holistic concept of harmony that defines Dom Pérignon. And you have to extend the maturation because it takes longer for Dom Pérignon Rosé to reach this balance."***



ADMO offers a radically new approach to collaboration between chefs. ***“We had to find a balance. Each one managed to listen to the other, to remain curious,”*** summarises Alain Ducasse. The initial intention of blurring the lines is respected and the one dish that embodies this perfectly is “cauliflower, sunfish, and monkfish liver”. **Romain Meder** confirms it: ***“We clicked on this dish. Our aim is to make it impossible to identify who invented each recipe.”*** Albert developed the sunfish sauce with his chef Paco Mendez using no less than 40 ingredients. For his part, Romain had developed recipes using cauliflower, developing dehydration and rehydration steps in the juice of the leaves themselves to maximise the flavour and juiciness of the vegetable. Combining the two worlds results in a dish that mixes styles and influences. The monkfish liver passed through a fine sieve sits on the edge of the plate like a powerful marine punctuation mark.

The perfect pairing with the **Dom Pérignon Rosé 2008** concludes the exercise, the wine’s ability to vibrate in unison with the flavours of the dish having surprised even its authors. Discovering the menu also questions the notion of depth.

The sauce for the “lobster, beetroot and chinotto” has a surprising intensity, both visually and in terms of taste. The complexity is revealed in the long-lasting silky finish on the palate. The pairing with the wine is even more striking here. The asperities spar off each other, the champagne remaining present and enveloping, able to balance itself with the delicate shellfish flavours and the earthy taste of beetroot. As Alain Ducasse says, ***“Dom Pérignon can handle any dish.”***



The play of textures to which Romain and Albert have paid great attention is the final trump card in a twirling succession of dishes. This is evident in the first appetisers, which switch between soft/melting and crispy/crunchy. The “razor-shell, herbs, verbena” composition is a good example. The mollusc, “cooked for fear” in a few seconds, is immersed in an oily and enveloping sauce that coats the palate with its viscosity. Guests discover another dimension between liquid and solid, both radical and complex.

We thus enter new territory where nothing we see or taste refers to a past experience. This dizzying project is all about exploring the boundaries of culture and art. Whilst at the same time relying on solid culinary foundations. **Albert Adrià's** technical rigour, geared towards the customer's experience, serves as a stepping stone to **Romain's sensitive approach**, determined to make room for ingredients and the faces of those who grow them.



By their side, eyes and palates on the lookout, **Alain Ducasse** and **Vincent Chaperon** refine, guide, and stimulate. The first orchestrated the rhythm, the containers, the gestures, the seasonings to go with the dishes. The second worked out with **G rard Margeon**, Head Sommelier of Alain Ducasse’s restaurants, the order of service and temperature of his wines. He puts it in his own words: **“This experience must not only challenge but also create emotion.”** The liveliness of the cold brings an initial verticality that gives way, as it warms up, to the colourful and rich aromas of the wine.

The adventure has only just begun.

New dishes are already in preparation to keep abreast of a staunch hyper-seasonality. The public’s amazement will do the rest, communicating its energy to the teams determined to make this ephemeral project a special moment.



@QUAIBRANLY @DOMPERIGNONOFFICIAL @ALAINDUCASSE,
@ROMAINMEDER, @JESSICAPREALPATO, @ALBERT.ADRIA.ACOSTA
@LESOMBRES.QUAIBRANLY

#ADMO #100DAYS #COLLABORATION #DOMPERIGNON #ALAINDUCASSE
#DUCASSE #VINCENTCHAPERON #ROMAINMEDER #JESSICAPREALPATO
#ALBERTADRIA #GASTRONOMY

#MUSEEQUAIBRANLY #LESOMBRES #LESOMBRESQUAIBRANLY
#TABLEEPHEMERE #FRENCHCUISINE #SPANISHCUISINE #BUCKETLIST
#CULINARYEXPERIENCE #TOUREIFFEL

PRACTICAL INFORMATION

- Les Ombres au Musée du quai Branly – Jacques Chirac
- 27 quai Branly, 75007 Paris
- ombres.restaurant@musiam-paris.com
www.lesombres-restaurant.com

DOM PERIGNON

- **Iris des Monstiers Merinville**
COMMUNICATION MANAGER FRANCE
idesmonstiers@moethennessy.com

AGENCE BOUTIQUE RP

- Sandrine Staub
sandrine.staub@laboutiquerp.com
T. +33(0)1 42 61 80 59

PRESS CONTACTS

DUCASSE PARIS

- **Emmanuelle Perrier**
DIRECTOR OF COMMUNICATION
emmanuelle.perrier@ducasse-paris.com

- **Stéphanie Zara-Morin / Marion Lemarchand**
PRESS OFFICERS
stephanie.zaramorin@ducasse-paris.com
marion.lemarchand@ducasse-paris.com
T. +33(0)1 58 00 23 61

AGENCE LES ROIS MAGES

- **Claudine Pons**
Claudine.pons@lesroismages.fr
T. +33(0)1 41 10 08 01

A CO-PRODUCTION



DUCASSE
PARIS

&

Dom Pérignon

 MUSÉE DU QUAI BRANLY
JACQUES CHIRAC

BERNARDAUD


TORINO, ITALIA. 1895


Kaviari
PARIS


NATUR HOUSE

AIRFRANCE 